



Harp & Crown

EAT | DRINK | STAY

Main Menu

May/June 2024



SMALL PLATES

BLACK BEAN TOSTADAS (S, NFO) £7

Refried black beans, guacamole & salsa on a crispy taco topped with sour cream & jalapenos

MAC N CHEESE (GL, C, M, S, SP) £7

Topped with tempeh bacon crumb

GREEN GODDESS HUMMUS £6.50
(GFO, SP, SE)

bright & herby hummus with pitta & crispy chickpeas

JERK SEITAN WINGS (GL, S, C, SP) £7

Spicy & smoky jerk sauce on crispy covered seitan wings with a citrus & garlic mojo sauce

KIMCHI PAJEON (GFO, S, SP, C) £7

Crispy kimchi & vegetable pancake with an Asian sauce

AUBERINE CAPONATA (SP) £7

rich sweet & sour aubergine, olives & tomatoes on a toasted socca

BIGGER PLATES

'FISH' & CHIPS (C, M, SP) £15

Crispy battered banana blossom, homemade thick cut chips & minted peas with tartar sauce

PIE & MASH (C, SP, GL, S) £15

Pie Dealer's mushroom stroganoff pie served with herby new potatoes, spring greens & gravy

THAI GREEN CURRY (S, C, GFO) £15

Tofu & vegetables in a medium spiced creamy Thai sauce & topped with bean sprouts & crispy onions with rice & spring roll

NOODLE BUDDAH BOWL (SFO, P) £14

Crispy shredded tofu, carrot, cucumber, red cabbage, radish & vermicelli noodles with a peanut sauce

SPICY BLACK BEAN BURGER (GFO, S) £14

Black bean burger with a green chilli jam, lettuce & pickles with fries & a pickled red cabbage

CHEESEBURGER (S, GL, M, C) £14

Classic Moving Mountains cheeseburger in a brioche bun with home-made fries & slaw

SIDES & SNACKS

CHIPS £3.50

CRUNCHY SLAW (M, SP) £3.50

GARLIC BREAD (GL) £3.50

PRETZEL STICKS (G) £2.00

OLIVES £3.50

TAMARI TOASTED SEEDS (S) £2.00

Allergies: Nuts (N) Nut Free Option (NFO), Gluten (GL) Gluten Free Option (GFO), Soya (S), Soya Free Option (SFO) Celery (C), Mustard (M), Peanuts (P), Sulphites (SP), Sesame (SE)

Please let us know of any dietary requirements or allergies.



DESSERTS

DUTCH APPLE PIE (GL) Served with vanilla ice cream	£6.50	AFFOGATO Scoop of vanilla ice cream & espresso	£5.00
BLACK FOREST BROWNIE (S) With cherries & cream	£6.50	BOOJA BOOJA ICE CREAM Ask for flavours, price per scoop	£1.50
BISCOFF CHEESECAKE (GL, N) With butterscotch sauce	£6.50		

DELUXE HOT CHOCOLATES

TRADITIONAL Classic hot chocolate topped with whipped cream	£4.00
TIRAMISU Sweetened with Tiramisu syrup topped with whipped cream	£4.50
HONEY COMBE Sweetened with Honeycomb syrup topped with whipped cream.	£4.50

BOOZY HOT CHOCOLATES

AMARETTO Disaronno spiked hot chocolate	£5.00
TIA MARIA MOCHA Tia Maria spiked mocha	£5.00

AFTER DINNER DRINKS

CHAI LATTE (+£1 for dirty)	£3.50	BRANDY / REMI MARTIN	£4.50
TEAS (various, ask for flavours)	£2.50	LIQUER / DISSARANO	£3.70
AMERICANO	£3.10	WHISKEY / LAPHROAIG 10yr	£4.80
ESPRESSO	£1.70	IRISH COFFEE	£6.00
LATTE / CAPPUCINO / FLAT WHITE	£3.20	PORT / TAYLORS PORT	£4.10

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Sunday Menu

May/June 2024

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SUNDAY MENU

SMALL PLATES

BLACK BEAN TOSTADAS (S, NFO) £7	JERK SEITAN WINGS (GL, S, C, SP) £6.50
Refried black beans, guacamole & salsa on a crispy taco topped with sour cream & jalapenos	Spicy & smoky jerk sauce on crispy covered seitan wings with a citrus & garlic mojo sauce
MAC N CHEESE (GL, C, M, S, SP) £7	KIMCHI PAJEON (GFO, S, SP, C) £6.50
Topped with tempeh bacon crumb	Crispy kimchi & vegetable pancake with an Asian sauce
GREEN GODDESS HUMMUS (GFO, SP, SE) £6.50	AUBERINGE CAPONATA (SP) £6.00
bright & herby hummus with pitta & crispy chickpeas	rich sweet & sour aubergine, olives & tomatoes on a toasted socca

BIGGER PLATES

NUT ROAST (N, S, C) £15	SATAY NOODLE BUDDAH BOWL (SFO, P) £13
OR NO BEEF SLICES (GL, C, S) £15	Crispy shredded tofu, carrot, cucumber, red cabbage, radish & vermicelli noodles with a peanut sauce
With all the trimmings, (M, SP, C, GFO, S) Add a Yorkshire Pudding (GL, S) (+£1.50)	
PIE & MASH (C, SP, GL, S) £15	SPICY BLACK BEAN BURGER (GFO, S) £14
Pie Dealer's mushroom stroganoff pie served with herby new potatoes, spring greens & gravy	Black bean burger with a green chilli jam, lettuce & pickles with fries & a pickled red cabbage
'FISH' & CHIPS (C, M, SP) £15	CHEESEBURGER (S, GL, M, C) £14
Crispy battered banana blossom, homemade thick cut chips & minted peas with tartar sauce	Classic Moving Mountains cheeseburger in a brioche bun with home-made fries & slaw

SIDES & SNACKS

CHIPS £3.50	PRETZEL STICKS (G) £2.00
CRUNCHY SLAW (M) £3.50	OLIVES £3.50
	TAMARI TOASTED SEEDS (S) £2.00

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Kid's Menu

May/June 2024

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Kid's Menu

under 12's

LITTLE PLATES

GREEN GODDESS HUMMUS £3.50

(GFO, SP, SE)

bright & herby hummus with pitta & crispy chickpeas

KIMCHI PAJEON (GFO, S, SP, C) £4

Crispy kimchi & vegetable pancake with an Asian sauce

JERK SEITAN WINGS (GL, S, C, SP) £4

Spicy & smoky jerk sauce on crispy covered seitan wings with a citrus & garlic mojo sauce



DESSERTS

BLACK FOREST BROWNIE (S) £4.00

With cherries & cream

BOOJA BOOJA ICE CREAM (N) £1.50

Ask for monthly flavours, price per scoop

BIGGER PLATES

MAC N CHEESE (GL, M, C, S) £7.00

Topped with tempeh bacon crumb

CHEESEBURGER (GL, C, M, S) £8.00

Served with crunchy slaw and home-made chips

SAUSAGE & MASH (C, S, GFO) £7.00

With broccoli & gravy

JUICE BOXES

CAWSTON PRESS £1.50

Apple & mango OR apple & pear



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Kid's Sunday Menu

under 12's

LITTLE PLATES

GREEN GODDESS HUMMUS £3.50
(GFO, SP, SE)
bright & herby hummus with pitta & crispy chickpeas

KIMCHI PAJEON (GFO, S, SP, C) £4
Crispy kimchi & vegetable pancake with an Asian sauce

JERK SIETAN WINGS (GL, S, C, SP) £4
Spicy & smoky jerk sauce on crispy covered seitan wings with a citrus & garlic mojo sauce

BIGGER PLATES

SAUSAGE & MASH (C, S, GFO) £6.00
With broccoli & gravy

CHEESEBURGER (GL, C, M, S) £7.00
Served with crunchy slaw and home-made chips

ROAST DINNER £7.00
No Beef Slices (GL, S, C) or Nut Roast (GL, C, S, N)
With all the trimmings, (M, SP, C, GFO, S)



DESSERTS

BLACK FOREST BROWNIE (S) £4.00
With cherries & cream

BOOJA BOOJA ICE CREAM £1.50
Ask for monthly flavours, price per scoop

JUICE BOXES

CAWSTON PRESS £1.50
Apple & mango OR apple & pear



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WINE LIST

SPARKLING

Prosecco Spunmante, Torre dei Vescovi

Italy – soft, apples, sherbet

Bottle 200ml

£28.00 £8.50

Boizel Brut Reserve Champagne

France – elegant, generous, rich

£50.00

ROSÉ WINE

Pinot Grigio Blush, Sea Change

Italy – light, Fresh, Fruity

Bottle 125ml 175ml 250ml

£23.00 £3.90 £5.70 £7.50

WHITE WINE

Pinot Grigio, Sea Change

Italy – crisp, delicate, Crisp

£23.00 £3.90 £5.70 £7.50

Chenin Blanc, Afrikan Ridge

South Africa – pears, clean, crisp

£23.50 £4.00 £5.90 £7.70

Gewurztraminer, Bergsig Estate

South Africa – Rose petal, lychees, delicate, aromatic

£24.00 £4.10 £6.00 £8.30

Paul Mas Sauvignon Blanc, IGP Pays d'Oc

Elegant, gooseberry, clean

£26.00 £4.40 £6.50 £8.90

Picpoul de Pinet 'Le Pied Marin' AOC

France – full, fruity, aromatic

£30

Rioja Blanco, Barrel Montereal

South Africa – sweet apple, vanilla, spice

£24

RED WINE

Merlot, Sea Change

French – soft, Balanced, juicy

£23.00 £3.90 £5.80 £8.10

Tempranillo, Castell Clos Montblanc

Spain – blackberries, raspberries, full-bodied

£24.00 £4.10 £6.00 £8.30

Syrah, Citrusly

Spain – blackberries, raspberries, full bodied

£25.00 £4.20 £6.20 £8.60

Cabernet Sauvignon 'Torre dei Vescovi'

Italy – ripe plums, chocolate, earthy

£24.00

Pinot Noir, Castelbeaux

France – delicate, strawberries, raspberries, light

£26.00

La Forge Malbec, IGP Pays d'Oc

France – plums, mocha, blackcurrant, powerful

£30.00

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